El pati dels tarongers
LOUNGE BAR

Delicate

Souflée bread - Iberian acorn-fed ham/ 23€
Cheese platter - cow, sheep, goat / 14€
Smoked sardine on glass bread / u. 4€
Terrine of foie parfait - brioche / €20
Coca bread with tomato / €3.50

Tartare

Classic Steak Tartar / 25€
Bluefin tuna tartar / 22€
Salmon and seabass tartar duo / 19€
Vegan tomato tartar / 14€

Gazpacho - Cream

Gazpacho with beetroot and mandarin candi / 12€
Dubarry cream - tuber fragrances / €13
Vichyssoise of white asparagus - floating basil island / 13€

Salad

Tuna belly - tomato - spring onion - black olive / 16€
Tomato-burrata - rocola - pesto rosso croissant / 15€
Beluga lentils - apple - almond - 5 spice - pita bread / 14€
Caesar - Batavia - braised chicken - Pecorino / 16€

Pasta

Rigatte - creamy Parma - bacon / 15€

Meat

Waldorf or Plant Based beef burger / €19
Three meat burrito - pico de gallo - cilantro and lime / 19€
Coca - chicken tajini -tzatziki -chicharrón / 18€
Pork Ribs iberico lacquered - pumpkin puree / 19€
Sirloin steak - rosemary jus - Macaire potato / 26€

Fish

Turbot dariola - citrus sauce and lumpfish caviar / 19€ / 19€
Thai fish and prawn curry - jasmin rice / 20€
Otak - sea bass otak - peanut saté / 19€
Pissalardiere - caramelised onion - St Pedro - capers / €21

Sweet

Tarte Tatin /7€
Mel i mató with dried fruits and nuts / 7€
Ecuador chocolate mousse / 7€ / 7€
Pistachio baklava / 7€ / 7€
B&J's ice cream terrine / 7€ 7€
Plum tartlet with Mirabelle cream / 7€

Bread service 2,00 € incl. VAT.
(we have allergen information available)